

Roasted Vegetables

Makes: 50 Servings

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Ingredients	Weight	Measure
Peppers, sweet, green, raw	3 lb 12 3/8 oz	
Sweet Potato, raw, unprep	7 lb + 11 oz	
Red Potato, flesh & skin, raw	4 lb + 11 1/2 oz	
Onions, Red raw	2 lb 13 1/3 oz	
Margarine, solid		1/3 cup + 6 5/8 tsp
Parsley, dried		2 Tbsp + 2 1/2 tsp
Salt, table		7/8 tsp
Garlic powder		1 Tbsp + 2 5/8 tsp
Spice, Mrs. Dash Orig. Salt Free #MD-20		2 7/8 tsp



Directions

1. Prior to day of service, clean and trim all produce and allow time to dry.
2. Cut peppers and onions into 1/2" to 3/4" square. Set aside.
3. Cut sweet potoatoes and red potatoes into 1" wedge pieces. Set aside.
4. On the day of service: Mix melted margarine, parsley, salt, garlic powder and Mrs. Dash with potatoes. Toss with

hands to coat potatoes well.

5. Spread all vegetables evenly over lined sheet pans or pans that have been lightly sprayed with pan spray. Do not overlap vegetables.

6. Bake in a preheated 400 degrees F convection oven for 20 minutes. Reduce heat to 350 degrees F and bake for an additional 10 minutes. Internal temperature should reach 165 degrees F for 15 seconds.

7. Move product to 2" full size pans and serve 1/2 cup using #8 disher per student. Discard leftovers.

CCP: Heat to 165 degrees F or higher for at least 15 seconds.

CCP: Hold at 135 degrees F or higher.